

day, winning the Cook county high school baseball championship.

Niesen's ex-U. S. leaguers beat Cincinnati yesterday, 11 to 7. Painter pitched for the North Siders.

Cy Young announced yesterday that he has pitched his last game of baseball.

THE BRIDE'S CAKE

The bride's cake is usually a white or pound cake elaborately iced and trimmed with flowers to match the general color scheme. It contains trinkets that are supposed to tell fortunes—a ring for the one who is next to wed, a penny for wealth, a thimble for an old maid, and a button for the old bachelor.

The bride always cuts the first slice of cake and then the bridesmaids and ushers cut in turns.

The recipe for a fine bride's cake is as follows: Half cup batter, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup cornstarch, whites of six eggs, teaspoonful baking powder. Cream, butter and sugar, and sift flour, cornstarch and baking powder three times. Add alternately this mixture and the milk. Last fold in the stiffly beaten whites of eggs. Bake in moderate oven until it will not stick to a straw. This will make one large loaf.

Marshmallow icing, particularly nice for bride's cake, is made as follows: White of one egg, one cup of sugar, three tablespoonfuls of water. Boil the sugar and water until it will form

a hair on the end of a spoon. Now add alternately, beating vigorously, the white of eggs and marshmallow to the melted sugar. Beat until thoroughly cold. Do not ice your cake until it is cold.

IN CHICAGO



Sage and Onion Stuffing.

Required.—Four large onions, a quarter of a pint of bread crumbs, two teaspoonfuls of finely chopped sage leaves, half an ounce of butter or dripping, pepper, salt and a little sugar. Peel and quarter the onions, and put them on in cold water with a pinch of salt and sugar. When half cooked, drain and chop. Cook them with the drippings or butter, without letting them color, for ten minutes. Then add to the other ingredients, and the stuffing is ready for use.

He—I am older than you think I am. She—Oh, no, you are not.